



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

GMRI, INC.  
THE OLIVE GARDEN ITALIAN RESTAURANT #1443  
8531 W BROWN DEER RD  
MILWAUKEE, WI

**4/24/2013**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-301.12	The dishwasher did not know how to properly wash his hands. Employees must properly wash their hands.	5/8/2013
2-301.14	The cook was wearing gloves and then cleaned surfaces and then went to food. He did not change gloves or wash his hands when he was instructed to change gloves. Employees must know when they are required to wash hands and change gloves. Employees must wash their hands before working with food.	5/8/2013
2-401.11	Personal beverages were found on prep tables and inside coolers. Employees may only eat in designated areas not in the food preparation area.	5/8/2013
3-304.11	1. The dishwasher was ran and temped at 158.9F. Have it serviced and manually dip your dishes to sanitize and then air dry. 2. Knives were stored in a knife rack dirty. Wash and then store. 3. The vegetable cutter was soiled with old food debris. Thoroughly clean after each use or at least 1x per day. 4. Several of the cutting boards were stained. Clean or replace. Food equipment must be clean and sanitized before used with food.	5/8/2013
3-304.15	The dishwasher washed his gloves in the sanitizer bucket and then went to clean dishes. Gloves should have been changed and weren't. Do not wash gloves and reuse. Properly use gloves for one use.	5/8/2013



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4-501.11	Replace the missing wheel on the chill tank.	5/8/2013
	Remove tools, towels and utensil from the make air return in the hood.	
4-601.11	Clean the following areas:	5/8/2013
	1. Clean the floor drain of the dishwasher and the air gap/floor drain at the bar free from debris.	
	2. Clean wall over salad prep area.	
6-501.111	There are fruit flies at the bar. Continue pest control and have them return to treat for flies. Provide effective pest control methods to eliminate pests.	5/8/2013

### Notes:

FDL ok  
CFM NO

### NOTES:

Removes dishes out of grease bucket by dishwasher.

Store or remove extra trays by the ice maker. They are getting dirty there.

Remove blue dish cart that is burnt and melted.

Discontinue nesting wet dishes. Air dry dishes before putting them away.

Clean the slight amount of mold out of both ice makers.

Repair the broken paper towel dispenser.

NOTES: They are cooking and chilling soups and sauces and then sealing them into bags for 2-3 days. Inspector will look into whether you require a Variance.

On 4/24/2013, I served these orders upon GMRI, INC. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature